



BRASSERIE & BAR

BROWNS

ESTABLISHED 1979

FOR A MAGICAL
FESTIVE SEASON

CHRISTMAS AT BROWNS

OUR FESTIVE MENU
COLLECTION

BOOK NOW

BROWNS-RESTAURANTS.CO.UK

FESTIVE MENU

STARTERS

Traditional Oak-Smoked Salmon, Clementine & Honey Vinaigrette Dill, rye bread

North Atlantic Prawn Cocktail Classic cocktail sauce, sourdough

Grilled Goats Cheese & Mulled Beetroot Salad (v) Chicory, watercress, blackberries, elderberry purée, sherry vinaigrette

Duck Liver Parfait & Sour Cherry* Pickled shallots, toasted brioche

Roast Parsnip & Apple Soup (v) Parsnip crisps, crispy sprouts (*vegan option available*)

MAINS

Browns Festive Turkey Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus

Braised Blade Of Beef Buttered mash, maple roast carrots, braised red cabbage, shaved Brussels sprouts with chestnuts, red wine & black garlic sauce

Fillet Of Sea Bass Sautéed heritage potatoes, red peppers, black olive tapenade, salsa verde

Maple & Cinnamon Glazed Pork Belly Sage mash, seasonal greens, brandy & Pink Lady jus, crackling

Root Vegetable, Walnut & Almond Tart (ve) Garlic & thyme roast potatoes, maple roast carrots & parsnips, braised red cabbage

DESSERTS

Christmas Pudding* (v) Vanilla bean custard, brandy butter

Chocolate Ganache Torte (v) Blackcurrant curd, blackcurrant sorbet, blackberries

Apple & Plum Crumble (v) Ginger ice cream (*vegan option available*)

Salted Caramel Profiteroles (v) Fresh berries, toffee sauce

Lemon Meringue Tart (v) Berry coulis, mint

TO FINISH

British Cheese Board (v) (5 supplement) Assorted biscuits, green tomato chutney, fig, celery

THREE COURSES • 40 PER PERSON

*Join us Monday or Tuesday, midday to 5pm, until 10th December for our early week offer:
Two courses for 30 per person, three courses for 35 per person*

CHRISTMAS DAY MENU

Hors D'oeuvres: Salmon rillette on rye; Duck parfait* & candied orange crostini; Exotic mushroom* crostini (v)

STARTERS

Pan-Seared Scallops & Brown Shrimp Lemon butter, samphire

Burrata, Orange & Fennel Salad (v) Caramelised blood orange dressing, candied seeds

Traditional Oak-Smoked Salmon Horseradish crème fraîche, lilliput capers, rye bread

Duo Of Duck* Confit duck leg bon bons, smoked duck breast, beetroot, orange dressing

Roast Butternut Squash Soup (ve) Butternut squash crisps, apple, toasted pumpkin seeds, sage oil

MAINS

Served with garlic & thyme roast potatoes (ve), shaved Brussels sprouts with chestnuts (ve), maple roast carrots and parsnips (ve) and braised red cabbage (ve)

Browns Festive Turkey Cranberry stuffing, pigs in blankets, red wine jus

Beef Wellington Seared beef fillet wrapped in mushrooms, pancakes & puff pastry, red wine jus, beef dripping crumb

Mint-Crusted Rack Of Lamb Potato terrine, roast pumpkin, white onion & cider purée, cavolo nero, parsnip crisps

Pan-Roasted Halibut With Clams & Brown Butter Celeriac, samphire, Pommes Anna

Portobello Mushroom, Chestnut, Spinach & Lentil Wellington (ve) Onion gravy

DESSERTS

Christmas Trio (v) Mince pie crème brûlée, Christmas cake, Lemon meringue tart with candied orange

Caramelised Pineapple, Mango & Passion Fruit Mess (v) Broken meringue, double cream, fresh mint

Christmas Pudding* (v) Vanilla bean custard, brandy butter

Apple & Plum Crumble (v) Ginger ice cream (*vegan option available*)

Chocolate Trio (v) Black Forest chocolate pot, Chocolate torte, Double chocolate ice cream in home-baked brandy snap

Coffee, Tea, Truffles And Mince Pies (v) to finish

Add a British Cheese board (v) for 5 per person

• 95 PER PERSON

BOXING DAY MENU

STARTERS

Traditional Oak-Smoked Salmon, Clementine & Honey Vinaigrette Dill, rye bread

North Atlantic Prawn Cocktail Classic cocktail sauce, sourdough

Grilled Goats Cheese & Mulled Beetroot Salad (v) Chicory, watercress, blackberries, elderberry purée, sherry vinaigrette

Duck Liver Parfait & Sour Cherry' Pickled shallots, toasted brioche

Roast Parsnip & Apple Soup (v) Parsnip crisps, crispy sprouts *(vegan option available)*

MAINS

Browns Festive Turkey Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus

Fillet Of Sea Bass Sautéed heritage potatoes, red peppers, black olive tapenade, salsa verde

30 Day Aged 10oz Rib Eye Steak (5 supplement) Dauphinoise potatoes, Bordelaise' sauce, dressed watercress

Maple & Cinnamon Glazed Pork Belly Sage mash, seasonal greens, brandy & Pink Lady jus, crackling

Root Vegetable, Walnut & Almond Tart (ve) Garlic & thyme roast potatoes, maple roast carrots & parsnips, braised red cabbage

DESSERTS

Christmas Pudding' (v) Vanilla bean custard, brandy butter

Chocolate Ganache Torte (v) Blackcurrant curd, blackcurrant sorbet, blackberries

Apple & Plum Crumble (v) Ginger ice cream *(vegan option available)*

Salted Caramel Profiteroles (v) Fresh berries, toffee sauce

Lemon Meringue Tart (v) Berry coulis, mint

TO FINISH

British Cheese Board (v) (5 supplement) Assorted biscuits, green tomato chutney, fig, celery

THREE COURSES • 40 PER PERSON

NEW YEAR'S EVE MENU

STARTERS

Pan-Seared Scallops With Apple & Pancetta Parsnip purée, sautéed sprouts, chestnuts

Burrata, Orange & Fennel Salad (v) Caramelised blood orange dressing, candied seeds

Traditional Oak-Smoked Salmon Horseradish crème fraîche, lilliput capers, rye bread

Duo Of Duck' Confit duck leg bon bons, smoked duck breast, beetroot, orange dressing

Roast Butternut Squash Soup (ve) Butternut squash crisps, apple, toasted pumpkin seeds, sage oil

MAINS

30 Day Aged 10oz Rib Eye Steak Confit tomatoes, roast mushrooms, Béarnaise' sauce, fries

Mint-Crusted Rack Of Lamb Potato terrine, roast pumpkin, white onion & cider purée, cavolo nero, parsnip crisps

Roast Monkfish & Chorizo Sautéed heritage potatoes, peas, broad beans, leeks, basil pesto

Whole Lemon Sole Brown butter, capers, samphire, lemon, sautéed La Ratte potatoes

Portobello Mushroom, Chestnut, Spinach & Lentil Wellington (ve) Onion gravy

16oz Chateaubriand For Two (5 supplement per person) Fries, onion rings, watercress and choice of two sauces: Béarnaise', peppercorn' or Bordelaise'

Whole Fresh Lobster (10 supplement) Fries, watercress and garlic butter or thermidor sauce

Fillet Steak Surf & Turf For Two (10 supplement per person) Whole fresh lobster, two 7oz fillet steaks, fries, choice of two sauces: Béarnaise', peppercorn' or Bordelaise'

DESSERTS

Chocolate Trio (v) Black Forest chocolate pot, Chocolate torte, Double chocolate ice cream in home-baked brandy snap

Caramelised Pineapple, Mango & Passion Fruit Mess (v) Broken meringue, double cream, fresh mint

Apple & Plum Crumble (v) Ginger ice cream *(vegan option available)*

Lemon Meringue Tart (v) Berry coulis, mint

Chocolate Ganache Torte (v) Blackcurrant curd, blackcurrant sorbet, blackberries

Coffee, Tea, Truffles And Mince Pies (v) to finish

• 70 PER PERSON INCLUDING A BELLINI

BROWNS FESTIVE AFTERNOON TEA

SAVOURIES

Brioche roll with lobster tail in Sicilian lemon & dill mayonnaise
Turkey & stuffing sandwich with red onion chutney
Camembert, cranberry & chestnut sandwich (v)
Maple, mustard & orange dressed pigs in blankets

WARM SCONES (v)

Fruit scone; Plain scone
Clotted cream; Blackcurrant jam; Strawberry jam



MINI CAKES & PUDDINGS

Mixed fruit Christmas cake (v); Mince pie crème brulee (v),
Mini carrot & orange cake (v); Lemon meringue tart (v)

Served with your choice of Good Earth Tea: planet conscious, natural teas.
Loose Leaf Tea: English Breakfast or Earl Grey
Tea Bags: Elderflower & Pear; Green Tea; Ginger, Turmeric & Lemon



Classic Afternoon Tea • 27.50 Per Person

Champagne Afternoon Tea • 37.50 Per Person

With a glass of Moët & Chandon Impérial Champagne or a Cosmopolitan cocktail each

Pink Champagne Afternoon Tea • 42.50 Per Person

With a glass of Moët & Chandon Rosé Champagne each

GLUTEN FREE FESTIVE MENU

STARTERS

Parsnip & Apple Soup (v) Parsnip crisps, crispy sprouts (vegan option available)
Traditional Oak-Smoked Salmon, Clementine & Honey Vinaigrette Dill, toasted gluten free bread
Grilled Goat Cheese & Mulled Beetroot Salad (v) Chicory, watercress, blackberries,
elderberry purée, sherry vinaigrette

MAINS

Browns Festive Turkey Garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red
cabbage, shaved Brussels sprouts with chestnuts, red wine jus
Maple & Cinnamon Glazed Pork Belly Sage mash, winter greens, brandy & Pink Lady jus, crackling
Fillet Of Sea Bass Sautéed heritage potatoes, red peppers, black olive tapenade, salsa verde
Braised Blade Of Beef Buttered mash, maple roast carrots, mulled wine braised red cabbage, shaved Brussels
sprouts with chestnuts, red wine & black garlic sauce
Butternut Squash & Beetroot Risotto (ve) White wine, beetroot crisps, fried sage, pea shoots

DESSERTS

Apple & Plum Crumble (v) Ginger ice cream (vegan option available)
St Clement's Posset (v) Broken meringue
Fresh Berries & Sorbet (ve) Strawberries, raspberries, blueberries, raspberry sorbet

TO FINISH

British Cheese Board (v) (5 supplement) Green tomato chutney, celery, gluten free bread

THREE COURSES • 40 PER PERSON

*Join us Monday or Tuesday, midday to 5pm, until 10th December for our early week offer:
Two courses for 30 per person, three courses for 35 per person*

GLUTEN FREE CHRISTMAS DAY MENU

Hors D'oeuvres: Duck parfait* & candied orange crostini; Exotic mushroom* crostini (v)

STARTERS

Roast Butternut Squash Soup (v) Butternut squash crisps, apple, toasted pumpkin seeds, sage oil
(vegan option available)

Pan-Seared Scallops & Browns Shrimp Lemon butter, samphire

Traditional Oak-Smoked Atlantic Salmon Horseradish crème fraîche, lilliput capers, gluten free bread

Burrata, Orange & Fennel Salad (v) Caramelised blood orange dressing, candied seeds

MAINS

Served with garlic & thyme roast potatoes (ve), shaved Brussels sprouts with chestnuts (ve), maple roast carrots and parsnips (ve) and braised red cabbage (v)

Browns Festive Turkey Red wine jus

Rack Of Lamb Potato terrine, roast pumpkin, white onion & cider purée, cavolo nero, parsnip crisps

Pan-Roasted Halibut With Clams & Brown Butter Celeriac purée, samphire, heritage potatoes

Butternut Squash & Beetroot Risotto (ve) White wine, beetroot crisps, fried sage, pea shoots

DESSERTS

Apple & Plum Crumble (v) Ginger ice cream *(vegan option available)*

Home-Baked Chocolate Brownie (v) Honeycomb ice cream

Fresh Berries & Sorbet (ve) Strawberries, raspberries, blueberries, raspberry sorbet

Coffee, Tea & Chocolate Tart* (v) to finish

Add a British Cheese board (v) for 5 per person

• 95 PER PERSON

CHILDREN'S FESTIVE MENU

STARTERS

Tomato & Basil Soup (v) Sourdough bread & butter

Prawn Cocktail Classic cocktail sauce, sourdough

Garlic Bread (v) Toasted sourdough, garlic & parsley butter

Vegetable Crudités (ve) Cucumber, carrot and pepper batons, smashed avocado

MAINS

Browns Festive Turkey Roast potatoes, pigs in blankets, maple roast carrots & parsnips, shaved Brussels sprouts with chestnuts, cranberry stuffing, onion gravy

Tomato Linguine (ve) Roast heirloom tomato sauce

Fillet Of Sea Bass Sautéed heritage potatoes, red peppers, black olive tapenade, salsa verde

DESSERTS

Salted Caramel Profiteroles (v) Whipped cream

Ice Cream (v) Choose two scoops of vanilla, chocolate or honeycomb

Home-Baked Chocolate Brownie (v) Honeycomb ice cream

Fresh Berries & Sorbet (ve) Strawberries, raspberries, blueberries, raspberry sorbet

TWO COURSES • 16.50 PER CHILD
THREE COURSES • 20 PER CHILD

CHILDREN'S CHRISTMAS DAY MENU

STARTERS

Tomato & Basil Soup (v) Sourdough bread & butter

Prawn Cocktail Classic cocktail sauce, sourdough

Garlic Bread (v) Toasted sourdough, garlic & parsley butter

Vegetable Crudités (ve) Cucumber, carrot and pepper batons, smashed avocado

MAINS

Browns Festive Turkey Roast potatoes, pigs in blankets, maple roast carrots & parsnips, shaved Brussels sprouts with chestnuts, cranberry stuffing, onion gravy

Seared Fillet Of Beef Wellington Roast potatoes, maple roast carrots & parsnips, shaved Brussels sprouts with chestnuts, onion gravy

Fillet Of Sea Bass Buttered mash, maple roast carrots & parsnips, shaved Brussels sprouts with chestnuts, dressed watercress

Tomato Linguine (ve) Roast heirloom tomato sauce

DESSERTS

Salted Caramel Profiteroles (v) Whipped cream

Ice Cream (v) Choose two scoops of vanilla, chocolate or honeycomb

Home-Baked Chocolate Brownie (v) Honeycomb ice cream

Fresh Berries & Sorbet (ve) Strawberries, raspberries, blueberries, raspberry sorbet

Hot Chocolate & Mince Pies (v) to finish

• 42 PER CHILD

FESTIVE BUFFET

MEAT

Cheeseburger Sliders

Pigs In Blankets

Turkey & Cranberry Rolls

Crispy Pork Belly Bites With Apple Ketchup

FISH & SEAFOOD

Smoked Salmon, Clementine & Honey Vinaigrette on Sourdough

Salt & Pepper Crispy Squid With Aioli

Haddock Goujons With Tartare Sauce

VEGETARIAN

Mozzarella, Basil Pesto & Black Olive Tapenade Crostini (v)

Sweetcorn Fritters with Smashed Avocado & Lime (ve)

Avocado, Kale & Mango Salad (v)

SIDES

Seasoned Fries (v)

Buttered Potatoes (v)

DESSERTS

6 extra per person

Belgian Chocolate Brownie (v)

Mince Pies (v)

Salted Caramel Profiteroles (v)

St Clement's Posset (v)

EIGHT ITEMS AND TWO SIDES • 30 PER PERSON

Extra items 2.50 each, per person
(Minimum 10 people)

CANAPÉS

Crab On Toast

Crispy Pork Belly Bites With Apple Ketchup

Salmon Rillettes on Rye

Duck Parfait* & Candied Orange Crostini

Exotic Mushroom Crostini* (v)

Mozzarella, Basil Pesto & Black Olive Tapenade Crostini (v)

Sweetcorn Fritters with Smashed Avocado & Lime (ve)

17.95 PER PERSON, FOR ANY 8 ITEMS
14.95 PER PERSON, FOR ANY 6 ITEMS
11.50 PER PERSON, FOR ANY 4 ITEMS
EXTRA ITEMS 2 EACH, PER PERSON

(Minimum 10 people)

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

Fish dishes may contain small bones. * = this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.

A decorative border of green leaves, gold stars, and gold streamers surrounds the text.

BRASSERIE & BAR

BROWNS

ESTABLISHED 1975

WELCOME 2025
IN STYLE

**A JOYFUL
NEW YEAR'S
EVE**

LIVE MUSIC

DECADENT SPECIAL MENU

BOOK NOW

BROWNS-RESTAURANTS.CO.UK